

Blistered Shishito Peppers with Papalo Yogurt Dip

Ingredients

2 tablespoons olive oil

1 pound freshly harvested shishito peppers

Pinch of gray sea salt, to taste

½ cup full-fat Greek yogurt

Juice and zest from ½ lime

1 garlic clove, grated

1 teaspoon honey (optional, if a slightly sweeter taste is desired)

1 tablespoon finely chopped fresh papalo (use cilantro if papalo isn't available)

Directions

In a cast-iron pan, heat oil over medium heat. Add in the whole peppers. After they blacken, turn peppers and blister the other side. Once charred all around, remove from heat and sprinkle with sea salt.

For dip, combine the last four ingredients. Add a pinch of sea salt, to taste.

Yield: Makes 1 pound of shishito peppers and ½ cup of dip.